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milk. This removal must not be done during milking time nor within one hour prior thereto.

22. Horse manure shall not be used in any cow stable for any purpose during the period from May 1 to November 1.

23. Bedding shall be clean, dry, and absorbent.

SEC. 9. *Receiving stations and bottling plants* shall be clean, well screened, and lighted, shall be used for no other purpose than the proper handling of milk and the operations incident thereto, and shall be open to inspection by the health department at all times.

They shall have smooth, impervious floors, properly graded and drained.

They shall be equipped with hot and cold water and steam.

Provision shall be made for steam sterilization of all utensils, and no empty milk containers shall be sent out until after such sterilization.

All utensils, piping, and tanks shall be kept clean and shall be sterilized daily. All piping shall be sanitary milk piping in couples short enough to be taken apart and cleaned.

Containers and utensils shall not be washed in the same room in which milk is handled, and shall be in good condition at all times.

SEC. 10. *Creameries* (included heretofore under the term dairy) shall be graded in accordance with a score card adopted by the board of health. No creamery scoring under 40 will be licensed.

SEC. 11. *Stores.*—All stores in which milk is handled shall be provided with a suitable room or compartment in which milk shall be kept. Said room or compartment shall be clean and so arranged that the milk is protected from contamination.

Milk or cream shall not be stored, handled or sold in any stable or in any room used for domestic purposes or in any room which communicates directly with any such stable or such room, or in any room in which there is a water-closet.

Milk or cream shall be stored only in a proper cooling or refrigerating room or receptacle, which shall be kept at a temperature not exceeding 50°.

SEC. 12. *Equipment.*—All rooms shall be maintained in a cleanly and sanitary condition and free from vermin. Spitting within such rooms is prohibited.

SEC. 13. Determination of bacteria in milk and cream under this article shall be made according to methods and with media approved by the health department. Whenever a sample of milk or cream is taken for determination of bacteria, a similar sample shall be sealed and delivered to the dealer or producer upon his request. Any dealer or producer who disputes a determination of bacteria made by the department of health shall be given a hearing before the board of health.

**Midwifery—Practice of—Permit Required. (Reg. Bd. of H., May 8, 1916.)**

ART. 17. SECTION 1. No person other than a duly authorized physician shall engage in the practice of midwifery without a permit from the board of health. No permit will be granted unless the application made on the printed form issued by the board has been filed with the department of health and evidence furnished that the applicant has complied with the State laws.

SEC. 2. Any person who shall practice midwifery in the town of Greenwich in violation of any regulations or rules promulgated by the department of health shall be guilty of a misdemeanor.

## LITTLE FALLS, N. Y.

**Milk and Cream—Sale of—Containers. (Res. Bd. of H., Mar. 7, 1916.)**

*Resolved*, That no person, persons, firm, or corporation shall sell, offer for sale, or keep for sale any milk or cream, in any shop or other place, or street, in the city of Little Falls, N. Y., unless the same is sold, exposed, offered, or kept for sale, in steril-

ized capped bottles or receptacles which have been filled and capped by the person, persons, firm, or corporation having a milk dealer's permit and in the manner and place hereinafter required.

Milk or cream shall not be sold, offered, or exposed for sale or delivered in any place in the city of Little Falls, N. Y., except in sterilized capped bottles or receptacles, which bottles or receptacles shall have been filled and capped only at the milk house of the dairy or dealer having a dealer's permit, approved by the health officer of the said city of Little Falls, N. Y. Each cap so used shall have printed upon it the grade of milk contained in said bottle, and the name and address of the dealer in colored type as prescribed by the State sanitary code.

When milk is sold to establishments such as hotels, restaurants, lunch rooms, bakeries, soda fountains, and barrooms to be consumed on the premises it may be delivered in sealed sterilized cans, provided that the amount so delivered is not less than 20 quarts at one delivery, and that said cans have been filled and sealed only at the milk house of the dairy or dealer having a dealer's permit.

Any person, persons, firm, or corporation violating any provision of this section shall forfeit and pay to the city of Little Falls, N. Y., a penalty of $25 for every such violation, and the health officer shall revoke the dealer's permit granted to such person, firm, or corporation.

*Resolved,* That the term "sterilization," as used in the order and regulation passed at a meeting of this board on March 6, 1916, governing the bottling and delivery of milk and cream, shall mean the cleansing with boiling hot water or steam in conformity with the regulations and provisions of the sanitary code of the State of New York.

This order and regulation shall take effect on June 1, 1916.

## LOS ANGELES, CAL.

### Common Towels—Prohibited in Public Places. (Ord. 33783, Feb. 24, 1916.)

SECTION 1. That no person, firm, association, copartnership, or corporation owning, in charge of, or in control of any lavatory or wash room in any hotel, restaurant, factory, store, office building, school, public hall, railway station, or public place or building in the city of Los Angeles shall maintain or keep in or about any such place hereinbefore mentioned any towel for common use, nor shall they expose for use or allow to be exposed for use any towel to be used by more than one person, such as is now known as a "roller towel."

For the purposes of this ordinance the term "common use" shall be construed to mean for use by more than one person.

SEC. 2. Any person, firm, association, copartnership, or corporation violating any of the provisions of this ordinance shall be deemed guilty of a misdemenaor and upon conviction shall be punished by a fine of not less than $5 nor more than $25, or by imprisonment in the city jail for a period of not less than 5 days nor more than 25 days, or by both such fine and imprisonment.

This ordnance shall become effective and be in full force and effect from and after 6 months from the date of its passage.

## MOBILE, ALA.

### Flies—Traps Required Near Stables and Places where Food is Produced or Sold. (Ord. Mar. 9, 1916.)

SECTION 1. That each person, firm, association, or corporation, who shall operate, conduct, or maintain a restaurant, cook shop, butcher shop, fish house, or oyster house shall provide, maintain, keep in place, and keep baited a fly trap outside of and within 15 feet of each door that enters into such restaurant, cook shop, butcher shop, fish house, or oyster house.